



## CAYA CABERNET FRANC 2021

### A WÖLFFER WHITE HORSE SELECTION

#### REGION

*Appellation: Long Island, New York. Produced and bottled in Sagaponack, New York.* Under the meticulous care of Winemaker/Partner Roman Roth and Vineyard Manager Rich Pisacano, our vineyard encompasses 55 acres of sustainably farmed vines. Our unique combination of Bridgehampton loam soil and ocean breezes from the Atlantic, only 2.6 miles away, provide Bordeaux-like conditions, perfect to achieve the balance of ripeness and acidity of Wölffer's signature style: European elegance paired with the distinct typicity of Long Island terroir. When grapes are sourced outside our vineyard, they must meet rigorous Wölffer quality standards.

#### GRAPES

87 Cabernet Franc, 13% Merlot from our oldest Merlot vines planted in 1990

#### WINEMAKER'S NOTES

Dark ruby in color. Beautiful aromas of dark berries with violets and fine sandalwood. The wine has a deep rich core of fine prune and dried fig notes. The mouthfeel is rich and concentrated but with elegant ripe jammy fruit backed by licorice and layers of velvet tannins. There are well integrated toasty oak notes and a deep richness with great minerality and elegance. The finish is smooth, savory and long; this wine will age greatly for decades. This is a very complex wine that shows how perfect our terroir is to produce world class, ripe and balanced Cabernet Francs.

#### WHY THIS WINE?

Cabernet Franc is NY's signature red wine variety! Our White Horse wines, named after horses at Wölffer Estate Stables, are the truest representation of our heritage and high quality. Cabernet Franc, when well-tended in the vineyard, can bring forth one of the most exciting and interesting red wines Long Island can produce. We are particularly proud of the exceptional quality of this wine.

#### TECHNICAL DATA

2021 was a complex growing season. We had a warm summer and fall that developed ripe fruit characters, simultaneously dealing with a fair amount of rainfall. We were fortunate enough to have escaped both Hurricane Henri and Ida, having little effect on our crop. The vineyard team, under the skilled guidance of Richie Pisacano, did an outstanding job and ensured that the fruit was clean and ripe. We were patient not to rush into the harvest, giving extra hang time to the wonderful fruit before making it to the cellar. After the spectacular long hang time we carefully hand harvest the perfectly ripe grapes on November 3rd, 2021. The fruit went through additional selection on our DREAM sorting table to ensure that only perfect grapes were used for this special wine. The de-stemmed fruit was cold soaked at 55°F for 48 hours before inoculating and the fermentation was done in stainless-steel tanks. The maximum temperature reached 86°F. The cap was managed via pump-over three times a day during peak fermentation and the total maceration was 16 days after which the fruit was gently transferred and pressed separating the press fraction. After 12 days settling, the wine was moved into 40% new and 60% 1 to 3-year-old French oak barriques. Malolactic fermentation finished 100% and the wine was carefully racked four times during its 20-month maturation. Through intensive tasting trials the blend was decided and blended in August 2022. The wine was bottled unfiltered and unfined on August 1st, 2023, resulting in just 1,286 cases 750ml and 18 Magnums.

#### ANALYSIS

Brix at Harvest	22.4	Titrateable Acidity	3.4 g/L	pH	3.78
Alc. by Volume	13.5 %	Residual Sugar	0.3 g/L		

#### SERVING SUGGESTIONS

Serve this New York Cabernet Franc with pride! This is an extremely versatile wine, perfect to pair with an array of different foods. Best served a few degrees below room temperature, this wine pairs beautifully with burgers, lamb, pheasant, chicken, veal, or mushroom dishes. Serve it with grilled salmon for a delicious, yet unusual, complement.

#### SUGGESTED RETAIL PRICE

\$37 per bottle